AMENDMENTS TO THE CLAIMS:

The following listing of claims will replace all prior versions, and listings, of claims in the application:

1. (Currently Amended) A method for filling foods into sausage skins, comprising the steps of:

pushing a for which the sausage skin (22) is pushed in the form of an endless tube onto a filler pipe (20),

extruding a the food is extruded as a strand (26) through the filler pipe (20) into the sausage skin, (22) and

severing the filled sausage skin is severed at
intervals, and closed

closing off at the ends of the severed and filled

sausage skins, to produce so that sausage-like end products, and

(10) result, characterized in that the

pre-cutting the strand (26) is severed at the places at least one place in the filler pipe (20), at which later on the filled sausage skin (22) is severed.

2. (Currently Amended) The method of claim 1, characterized in that

further comprising the step of pressing the strand (26) is pressed in cyclical fashion through the filler pipe, (20) and wherein the steps of severing of the sausage skin (22)

and the pre-cutting of the strand (26) take place approximately simultaneously in the phases, during in which the pressing process step is interrupted.

3. (Currently Amended) A device for filling foods into sausage skins, comprising: with

a filling press $\frac{(12)}{(12)}$ for extruding the food in the form of a strand $\frac{(26)}{(20)}$ through a filler pipe $\frac{(20)}{(20)}$, which is surrounded by a sausage skin $\frac{(22)}{(20)}$, which is closed off at one end, and

with a severing and sealing device (14) for the cyclical severing of the sausage skin (22), filled with the strand (26), and for sealing the ends of the sausage skin, and characterized in that

a pre-cutting device (30) for pre-cutting the strand (26), contained in the filler pipe, the pre-cutting device is disposed at the filler pipe (20) upstream from the sausage skin (22).

4. (Currently Amended) The device of claim 3, characterized in that wherein the pre-cutting device (30) is disposed in such an axial position at the filler pipe (20), that the a volume of the strand (26) between the closed end of the sausage skin and the pre-cutting device (30) is the an n-fold volume of an end product (10), which is formed between two consecutive operating

cycles of the severing and sealing device $\frac{(14)}{(14)}$, n being a whole number equal to or larger than 1.